

## “Let’s Get Cool”

<b>Cold Heirloom Tomato Gazpacho</b> <i>with fresh tomatoes, cucumber, celery and herbs</i>	<b>\$11</b>
<b>Fish Tacos</b> <i>seared blackened cod with fresh Mediterranean cole slaw, chipotle aioli, fresh house-made mango salsa and cilantro lime rice</i>	<b>\$19</b>
<b>California Halibut Ceviche</b> <i>classic lime-marinated fresh West Coast Halibut, with cucumber, red onion, heirloom tomato and cilantro, served with fresh tortilla chips</i>	<b>\$19</b>
<b>Ahi Tuna Tower</b> <i>sushi-grade ahi layered with mashed avocado and fresh mango salsa, garnished with house-made paprika tortilla chips</i>	<b>\$24</b>
<b>Seared Ahi Tuna</b> <i>sushi-grade Ahi seared rare with seasonal vegetables, basmati rice and a tangy teriyaki sauce</i>	<b>\$28</b>
<b>Herb-Crusted Salmon Grand Aioli</b> <i>chilled fresh salmon poached in lemon and aromatics, served with chilled fingerling potatoes, baby French green beans, cherry tomatoes, purple cauliflower and house made aioli</i>	<b>\$34</b>
<b>"COOL" BEVERAGES</b>	
<b>Sparkling Lavender Lemonade</b> <i>house made sparkling lemonade with lavender simple syrup with Luksosowa vodka</i>	<b>\$9</b> <b>add \$4</b>
<b>Paris in Spring</b> <i>Amaretto Disaronno, Malibu rum, pineapple and orange juice for a perfect refreshing elixir</i>	<b>\$13</b>
<b>LP Margarita</b> <i>Corralejo Reposado 100% Blue Agave tequila, 100% agave nectar, fresh lime – a simple traditional recipe for outstanding taste</i>	<b>\$14</b>
<b>Chandon Spritzer</b> <i>Chandon Garden Spritz with house-made dried orange slice and Estate rosemary sprig, served over ice</i>	<b>\$14</b>